User manual for ScanBox Banquet Master: Hot ScanBox meal delivery boxes.

Dear Customer

Congratulations on your selection of a new ScanBox, meal delivery box. We are pleased that you have chosen one of our products, and we hope that you will enjoy our equipment for years to come.

Warranty:

All ScanBox products have a 12 month warranty from the date of the installation. It is a condition that the warranty claim card is completed with the article number and serial number. (You can download the warranty claim card on ScanBox's website at www.scanbox.se under Service).
The warranty claim card should be sent to the company where you purchased the ScanBox.
The warranty does not cover the packaging and the connecting cables, as well as damages caused by improper installation, use, maintenance, repair and cleaning.

Delivery, installation and use:

On the delivery of ScanBox products please check the packaging. If the packaging or product is damaged, it should be written on the freight papers immediately and reported to the freight forwarder and the company where you purchased the ScanBox without delay.
ScanBox packaging should be recycled as plastic and cardboard as well as wood when delivered on pallets. It is important that you read the operating instructions before using the ScanBox product.

Contact:

For further information or technical questions please contact the company where you purchased the ScanBox or at ScanBox Thermo Products AB e-mail: info@scanbox.se , Telephone +46 454 30 83 00.

Banquet Master with convection heating:

User/Operation:

The box is to be connected to a single phase 230 Volt AC power outlet for approximately 40 minutes before use. The box comes with a spiral cable that is plugged into the power outlet which should be positioned at a suitable height. It is at the rear of the box.
For best results, the box should stay connected for approximately 10-15 minutes after the food is loaded inside the box to ensure that the temperature is restored after the opening of the door.
Banquet Master: Please see the part on the **buttons function**.

Note: Unplug the cable from the outlet by grasping the plug (*Do not pull directly on the cord!*).
There is a position on the rear of the box so as to hang the cable during transporting.

Cleaning : The box must be disconnected from the power point prior to cleaning.

The box is qualified for the protection rating IP44. (Protection from the ingress of water & solids).
The cleaning should be performed according to the cleaning section in this manual (please see the section on **cleaning of anodized aluminum surfaces).**
Note: The boxes should not be washed with high-pressure water jet.

Maintenance of the box:

The box must be maintained on a regular basis.
The movable parts should be lubricated and tightened, i.e. castors, if applicable.
Only a licensed electrician may repair and work on the electrical parts of the box. Only approved replacement parts from ScanBox, are allowed to be used, otherwise the warranty is not valid.

General information:

Banquet Master with castors / or with stand:

ScanBox offers boxes with castors or adjustable legs.

Banquet Master 20 with EOR system (elevated oven rack):

If equipped with EOR, the oven rack will slide in and lift itself from the floor enabling the user to move the Banquet Master with the oven rack inside. Not possible for the BM 40.

Ventilation:

The Banquet Master is equipped with a vent, which can be opened or closed to control the moisture level inside the box.

Humidifier:

The Banquet Master is equipped with a humidifier to adjust the humidity level inside the box. The humidifier has to be filled with fresh water prior to heating up the unit.

The Banquet Master is equipped with a holder for the handle so when the roll-in rack has been placed inside the box, the handle is removed and put on to the holder at the side of the unit.

Setting the digital control panel:

Plug the ScanBox into the power supply. Turn on the power.
If the display shows OFF then press the On/Off button on the controller.

The temperature is regulated by the arrows up and down. Press and hold the button for fast adjustment and press repeatedly for gradual adjustment.
In the standby mode, press and hold the on/off button for three seconds. The same procedure applies at the startup.
The display shows the set temperature.
To see the current temperature, press the button with the thermometer sign. Core probe symbol can only be used if the box is equipped with an internal core temperature sensor. (Optional equipment).

The controller has parameters set at flashing to indicate that the temperature is either 2° C above set point or 10° C under it to alert the user. The flashing stops when the temperature is inside the parameter setting again and the green light will come on again. It will not flash for the first hour when the cabinet is heated or chilled.

General recommendations:

Tight fitting lids are recommended for G/N Gastronorm containers or other types of canteens to reduce the waste and to make the cleaning easier.
The door must be closed during the transport.
The washing process, gradually removes the lubricating oil. Therefore, door locks should be lubricated regularly.

If the boxes are washed every day, stainless steel castors with sealed ball bearings are recommended.

Cleaning of anodized aluminum surfaces:

General:
If there is any food, which has been spilt or bas become attached to the smooth anodized surfaces, then the surfaces should be cleaned to maintain a hygenique and clean appearance. Cleaning should be done before the warming up of the box. Avoid spillage where possible. Clean any spillage before it dry's on the surface making the soil hard to clean. Be careful regarding hot surfaces.

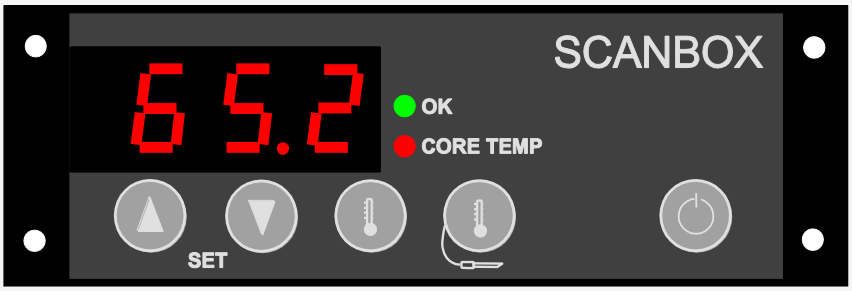
Cleaning method:
Cleaning can be done with a hose nozzle or rubber scrapers and rags. A bucket with warm soft detergent, and a brush is recommended. Rinse out with a soft hose, and dry with a soft cloth.
Check the CE mark of the current IP class – information about rating can be found on www.sp.se
The manual method allows the use of waxy detergent and light polishing/wiping with a soft cloth finally. The thin coating of wax will reduce the risk of food stuff sticking to the surface, as well as prolong time between cleaning.

Detergent:
The anodized aluminum surfaces are sensitive to strong acids, alkali in particular, therefore cleaners with such content should NOT be used. This can cause stains and backlash. **Soft clean water in addition of a neutral detergent (pH 6-8) is recommended.**

Attached dirt:
Leftovers (inside) which are dry on the surface can be scraped with a plastic scraper and surface polished with sponge (3M) or equivalent.

Scratches:
Scratches that pass through the anodized surface and expose the aluminum beneath is cosmetic damage, but is not a risk for deeper corrosion, thanks to the anodization layer's excellent adhesion.
Scrapes and scratches on the outer side of plastic laminate can be polished with acrylic. The damage should be cleaned with Scotchbrite (sponges) or similar and filled with acrylic lacquer.
Please contact ScanBox Thermo Products AB on +46 454-30 83 00 or info@scanbox.se if you have further questions.
(Information taken from Eloxal AB 990808)

The function of the buttons:



Up button
This button sets the temperature higher.

Down button
This button sets the temperature down.

Button to display the temperature inside the box
This button is used to display the current temperature inside the box.

STAND-BY button
In the standby mode, press and hold the on/off button for three seconds. The same procedure applies at the startup.
(Core temperature button is not used)

Error message shown	Error	Solution
AUS or OFF	Stand-by. No regulation	Press the stand-by button for 3 seconds.
F1L	Sensor error, short circuit	Check the sensor
F1H	Sensor error.	Check the sensor
"---"	Password required	Contact dealer
Blinking display	Temperature alarm (see A31)	See Setting of digital control panel
EP	Data error in the parameter's memory (K1 idle)	The power supply does not start the controller, the controller must be replaced.

Contact ScanBox if you are unsure of any of the above.

ScanBox Thermoproducts AB
Ekängsvägen 1, 293 40, Olofström
Box 13, 293 21, Olofström
Sweden
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CE

ScanBox
Food Transport Systems

Product: Commercial Food Transport Systems.
Types: Banquet Master

BG	ScanBox декларира, че тези продукти са в съответствие със следните директиви на ЕС:
CZ	ScanBox prohlašuje, že tyto výrobky jsou ve shodě s následujícími směrnicemi EU:
D	Konformitätserklärung. ScanBox erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N	ScanBox erklærer, at disse produkter er i overensstemmelse med følgende EU-direktiver:
E	ScanBox declara que estos productos cumplen con las siguientes directivas de la UE:
EE	ScanBox kinnitab, et antud tooted vastavad järgmistele EU normidele:
F	ScanBox déclare que ces produits sont en conformité avec les directives européennes suivantes:
FIN	ScanBox vakuuttaa, että nämä tuotteet ovat yhdenmukaisia seuraavien EU-direktiivien:
GB	ScanBox declares that these products are in conformity with the following EU directives:
GR	ScanBox δηλώνει ότι τα προϊόντα αυτά είναι σύμφωνα με τις ακόλουθες οδηγίες της Ε.Ε:
H	ScanBox kijelenti, hogy ezek a termékek megfelelnek az alábbi EU előírásoknak:
HR	ScanBox izjavljuje da su ti proizvodi u skladu sa sljedećim direktivama EU:
I	ScanBox dichiara che questi prodotti sono conformi alle seguenti direttive Comunità Europea:
LT	ScanBox pareiškia, kad šie produktai atitinka šias ES direktyvas:
LV	ScanBox paziņo, ka šie produkti ir saskaņā ar šādiem ES direktīvām:
NL	ScanBox verklaart dat deze producten in overeenstemming zijn met de volgende EU-richtlijnen:
P	ScanBox declara que estes produtos estão em conformidade com as seguintes diretivas da União Européia:
PL	ScanBox oświadcza, że produkty te są zgodne z następującymi dyrektywami Unii Europejskiej:
RO	ScanBox declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU	ScanBox заявляет, что эти продукты в соответствии со следующими директивами Европейского оюза:
S	ScanBox förklarar att dessa produkter är i överensstämmelse med följande EU direktiv:
SER	ScanBox izjavljuje da su ti proizvodi u skladu sa sljedećim direktivama EU:
SI	ScanBox izjavlja, da so ti proizvodi v skladu z naslednjimi direktivami Evropske unije:
SK	ScanBox prehlasuje, že tieto výrobky sú v zhode s nasledujúcimi smernicami Európskej únie:
TR	ScanBox bu ürünler aşağıdaki Avrupa Birliği direktiflerine uygun olduğunu beyan eder:

Machinery Directive MD 2006/42/EC
-EN 60335-2-49 version 5
-IEC 60335-2-49-4.1
Electro Magnetic Compability EMC 2004/108/EC
-EN 50011/a
-EN 61000-6-3
Restriction of Hazardous Substances RoHS 2002/95/EC

22 August 2012
Olofström, Date

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